

# COOK MEE

60 recipes to jazz up your instant noodles

THE STRAITS TIMES




In a city full of good food available round the clock, nothing beats tucking into instant noodles when hunger pangs strike. Just open the packet, pop the disc of noodles into boiling water, crack an egg in and a meal is ready in under three minutes. You can have it for breakfast, lunch or dinner and any time in between.

The range of instant noodles these days is dizzying. You can get high-end Japanese brands which taste like yakisoba, or go local with laksa and lor mee flavours. Korean brands offer thicker, more chewy noodles, which taste heavenly with kimchi.

Although instant noodles are a fast and cheap meal, it takes very little to transform them into something more substantial.

In this book, chefs and The Sunday Times' food writers show you 60 ways to jazz up the humble packet of instant noodles.

*Shiok!*

**Tan Hsueh Yun**
Food Editor
The Sunday Times

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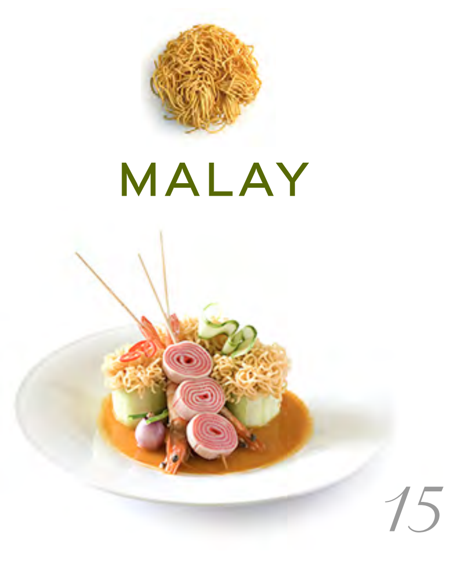
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CHINESE



JT
VIDEO
(Available only on desktop and Apple devices)
CORNER
HOUSE



CHINESE

# STIR-FRIED VEGGIE RAMYUN

Jason Tan, 33,
chef-partner of Corner House

1



## Ingredients

4 pkt Nongshim Soon Veggie Ramyun
2 to 3 Tbs olive oil
1 tsp garlic, finely chopped
4 Tbs sweet chye poh (sweet preserved radish)
Salt to taste
Pepper to taste
200ml chicken stock
2 Tbs spring onion, chopped
4 eggs, half boiled

## Method

**1.** Cook the noodles in boiling water for two minutes. Drain and immerse in iced water for two minutes. Drain and set aside.

**2.** In a non-stick pan on low heat, add the olive oil, garlic and chye poh and fry gently until fragrant. Season with salt and pepper to taste.

**3.** Add the noodles and stir-fry until noodles are dry and slightly crusty.

**4.** Add the chicken stock and spring onions, and simmer until the liquid evaporates.

**5.** Remove pan from heat and divide the noodles into four portions.

**6.** Top each serving with a half-boiled egg.

Serves four.



CHINESE

# CANNED PORK LEG AND MUSHROOM NOODLES

Eldwin Chua, 38, chief executive
of the Paradise Group of Chinese restaurants

2



## Ingredients

1 pkt instant noodles
1/2 Tbs shallot oil
1 can pork leg with mushroom
1 tsp oyster sauce
100ml water
2 stalks of chye sim

## Method

**1.** Cook noodles without seasoning until slightly soft. Drain.

**2.** Heat shallot oil in wok. Add canned pork, oyster sauce and water.

**3.** Add noodles, chye sim and simmer on medium heat until noodles are almost dry.

Serves one.



CHINESE

# CRABMEAT MEE POK WITH XO SAUCE

Wong Ah Yoke, 54, The Straits Times' restaurant critic and Life! deputy team leader



## Ingredients



**1 pkt Noodle King (thick), XO scallop flavour**
**1 tsp chilli oil**
**1 tsp dark soya sauce**
**1 tsp fish sauce**
**1 tsp oyster sauce**
**2 Tbs Eu Yan Sang Mushroom Scallop XO Sauce**
**1 lettuce leaf**
**2 Tbs Phillips brand crab meat available at supermarkets**

***Optional garnishes:***
**Fried shallots**
**Spring onions, chopped**
**Red chillies, sliced**

## Method

**1.** Cook noodles for four minutes.

**2.** While they cook, mix remaining ingredients in a bowl.

**3.** Add sachet of oil and dried scallops from the noodles packet, but discard soup stock seasoning.

**4.** Drain noodles. Add to the bowl and toss until evenly mixed.

**5.** Garnish with lettuce and crabmeat, top with fried shallots, spring onions and red chillies if desired.

Serves one.





# CRISPY NOODLES WITH PAN-SEARED WAGYU BEEF IN BLACK BEAN SAUCE

Sam Leong, 49, consultant chef of contemporary Chinese restaurant Forest

4



## Ingredients



1 pkt instant noodles
1 tsp oil
1/4 tsp black bean paste
120ml chicken consomme
1/4 tsp sugar
1/4 tsp oyster sauce
Dash of dark soya sauce
Dash of cornstarch
60g Wagyu beef, cubed
Salt to taste
Pepper to taste
Chives, chopped

## Method

**1.** Preheat oven to 80 deg C. Bake the noodles for about one minute till warm and crispy. Place baked noodles in a small bowl.

**2.** Heat oil in wok, add black bean paste. Saute for a while, then add chicken consomme, sugar, oyster sauce, dark soya sauce and cornstarch.

**3.** Pour over baked noodles.

**4.** Season Wagyu beef with salt and black pepper, then sear in a hot pan until medium rare. Place beef on top of noodles and garnish with chives.

Serves one.



CHINESE

# JAPANESE RAMEN WITH SEAFOOD

Jason Tan, 33,
chef-partner of Corner House

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## Ingredients

**4 pkt Nissin Kyushu Black Japanese Ramen, slightly crushed**
**4 Hokkaido scallops**
**1 Maine lobster**
**1 squid**
**1 stalk of green asparagus**
**1 stalk of white asparagus**

**For the tomato and ginger broth:**
**2 litres of water**
**2 sachets of Nissin Kyushu Black Japanese Ramen seasoning**
**10 cherry tomatoes, halved**
**20g ginger, sliced**

## Method

**1.** To a pot filled with 2 litres of water, add the seasoning sachets, tomatoes and ginger.

**2.** Simmer for 30 minutes. Strain the broth and set aside.

**3.** Dice the seafood and vegetables and blanch in boiling water for 30 seconds. Drain and set aside.

**4.** Bring the broth to a boil. Add the crushed noodles and cook for two minutes.

**5.** Add the diced seafood and vegetables and simmer for another minute. Divide among four bowls and serve immediately.

Serves four.



CHINESE

# NOODLES WITH SPANNER CRAB AND ASPARAGUS

Sufian Zain, 37, head chef of Restaurant Ember,
a modern European restaurant

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## Ingredients

**150ml chicken stock**
**180ml Shiro dashi stock**
**2 Tbs cornstarch**
**4 to 5 Tbs water (to make cornstarch solution)**
**100g spanner crab meat or mud crab**
**50g or 2 large stalks of asparagus, sliced crosswise**
**1 Tbs aonori seaweed**
**Salt to taste**
**Pepper to taste**
**2 pkt instant noodles**
**Zest of 1 lemon**

## Method

**1.** Bring chicken stock and dashi to a boil.

**2.** Add water to the cornstarch. Mix well.

**3.** Gradually add the cornstarch mix to the stock to thicken it, stirring continuously. Add enough until a slighty thick and creamy consistency is achieved.

**4.** Reduce heat to medium. Add the crab meat, then the asparagus. Cook for one to two minutes, then add in the aonori. Season to taste if desired.

**5.** Cook the instant noodles.
Drain and divide into four portions.

**6.** Spoon the sauce over the noodles.
Sprinkle with lemon zest to serve.

Serves four.



CHINESE

# SHREDDED SESAME CHICKEN NOODLES

Willin Low, 42, chef-owner of modern Singaporean restaurant Wild Rocket

7



## Ingredients

1 boneless chicken thigh
2 Tbs sesame oil
1 Tbs light soya sauce
Pinch of white pepper
1 pkt Maggi instant noodles
Pinch of chilli flakes or half a chilli padi, sliced
1 tsp shallot oil
1 Tbs tomato ketchup

## Method

**1.** Poach chicken thigh until cooked. When cool, shred meat and season with 1 Tbs sesame oil, soya sauce and pepper. Set aside.

**2.** Pour the rest of the sesame oil, chilli flakes, shallot oil and tomato ketchup into another bowl. Mix well.

**3.** Cook noodles, drain, then add to bowl and toss. Top with shredded chicken.

Serves one.





# STEWED NOODLES WITH MAPO BEANCURD

Chan Kwok, 58, former group master chef of Cantonese restaurant Hua Ting






## Ingredients



**2 pkt instant noodles**
**Cooking oil for frying**
**100g minced pork**
**1/2 tsp minced garlic**
**1 tsp hot bean paste**
**2 dried shiitake mushrooms, soaked and finely chopped**
**1/2 piece of square beancurd, diced**
**250ml chicken stock**
**1/2 tsp powdered chicken stock**
**1/2 tsp sugar**
**2 tsp oyster sauce**

## Method

**1.** Cook the noodles. Drain and set aside.

**2.** Heat a dash of oil in a wok. Add minced pork and stir-fry until fragrant.

**3.** Add garlic, bean paste, mushrooms and beancurd. Continue to fry until fragrant, then add chicken stock, powdered chicken stock, sugar, oyster sauce and the cooked noodles.

**4.** Braise the noodles until very little gravy is left.

Serves two.





# STIR-FRIED CURRY NOODLES WITH SHREDDED CHICKEN

Eldwin Chua, 38, chief executive of
the Paradise Group of Chinese restaurants

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## Ingredients

**1 pkt instant noodles,**
**curry flavour**
**100g chicken breast**
**1 Tbs shallot oil**
**1 egg**
**100g bean sprouts, tails removed**
**125ml hot water**

## Method

**1.** Par-cook the noodles in boiling water. Set aside.

**2.** Poach chicken in a separate pot. Shred and set aside.

**3.** Heat shallot oil in a wok. Crack in the egg and stir with spatula.

**4.** Add chicken shreds and bean sprouts, then add the partially cooked noodles

**5.** Mix half the sachet of curry seasoning with 125ml of hot water, add to wok. Mix well and fry until noodles are cooked.

Serves one.



CHINESE

# STUDENT-Y SARDINE NOODLES

Christopher Tan, 43, food writer, cookbook author and food consultant

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## Ingredients

**2 shallots, peeled and finely minced**
**1 pkt instant noodles, assam laksa flavour**
**1 200g can of sardines in tomato sauce**
**Handful of fresh mint leaves**
**Lime wedges**

## Method

**1.** Add shallots to a pot of boiling water, then add the noodles.

**2.** Stir in sardines and all the sauce after one minute. Continue to simmer for one more minute until the noodles are done.

**3.** Garnish with mint leaves and serve with lime wedges.

Serves one.



CHINESE

# TEOCHEW CRISPY NOODLE PANCAKE

Pauline Dawn Loh, 58, freelance journalist and culinary consultant

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## Ingredients

1 pkt instant noodles, chicken flavoured
Cooking oil for frying
2 shallots, peeled and sliced
1 tsp canola oil
1 tsp butter
1 Tbs caster sugar

*Optional ingredients:*
Toasted sesame seeds



## Method

**1.** Cook noodles, adding the sachets of seasoning to the water, until just soft enough. Drain.

**2.** In a pan, heat enough oil to shallow-fry shallots until golden and crisp. Drain and discard excess oil, leaving the shallots in the pan.

**3.** Add canola oil and butter to a pan on medium heat and heat until just melted. Add noodles and spread them into the shape of a pancake.

**4.** Fry until bottom is crisp and golden brown, about five minutes. Flip noodles over to crisp other side.

**5.** Slide onto a plate. Sprinkle sugar liberally over noodle pancake. Add toasted sesame seeds if desired.

Serves one.



CHINESE

# WOK-FRIED NOODLES WITH SUPERIOR SOYA SAUCE

Chan Kwok, 58, former group master chef of Cantonese restaurant Hua Ting



## Ingredients

1 pkt instant noodles
Cooking oil for deep-frying
Dash of boiling water to soften fried noodles
120g bean sprouts, tails removed
1/2 tsp powdered chicken stock
1/3 tsp sugar
1 Tbs light soya sauce
2 Tbs dark soya sauce
1 1/2 Tbs water
80g green chives, cut into pieces about 4cm long

## Method

**1.** Cook noodles, drain.

**2.** In a wok on high heat, add enough oil for the noodles to be submerged. When the oil is hot, deep-fry the noodles until golden and crispy. Drain.

**3.** Add a dash of boiling water to the fried nooldes to soften them slightly. Drain and set aside.

**4.** Heat wok with a dash of cooking oil. Stir-fry bean sprouts till lightly cooked. Add powdered chicken stock, sugar, soya sauces, water and noodles.

**5.** Stir-fry on high heat, add chives and mix quickly.

Serves one.





# ZHAJIANG INSTANT NOODLES

Pauline Dawn Loh, 58, freelance journalist and culinary consultant






## Ingredients

**3 pkt instant noodles,**
**any flavour except curry**
**Oil for cooking**
**1 Tbs hot bean sauce**
**1 tsp salted soybean paste**
**200g minced chicken or pork**
**1 small piece hard tofu, finely diced**
**Dash of water**
**1 Japanese cucumber, shredded**

## Method

**1.** Cook noodles, adding sachets of seasoning provided. Drain and set aside.

**2.** Heat a little oil in a pan and fry hot bean sauce and salted soybean paste until fragrant.

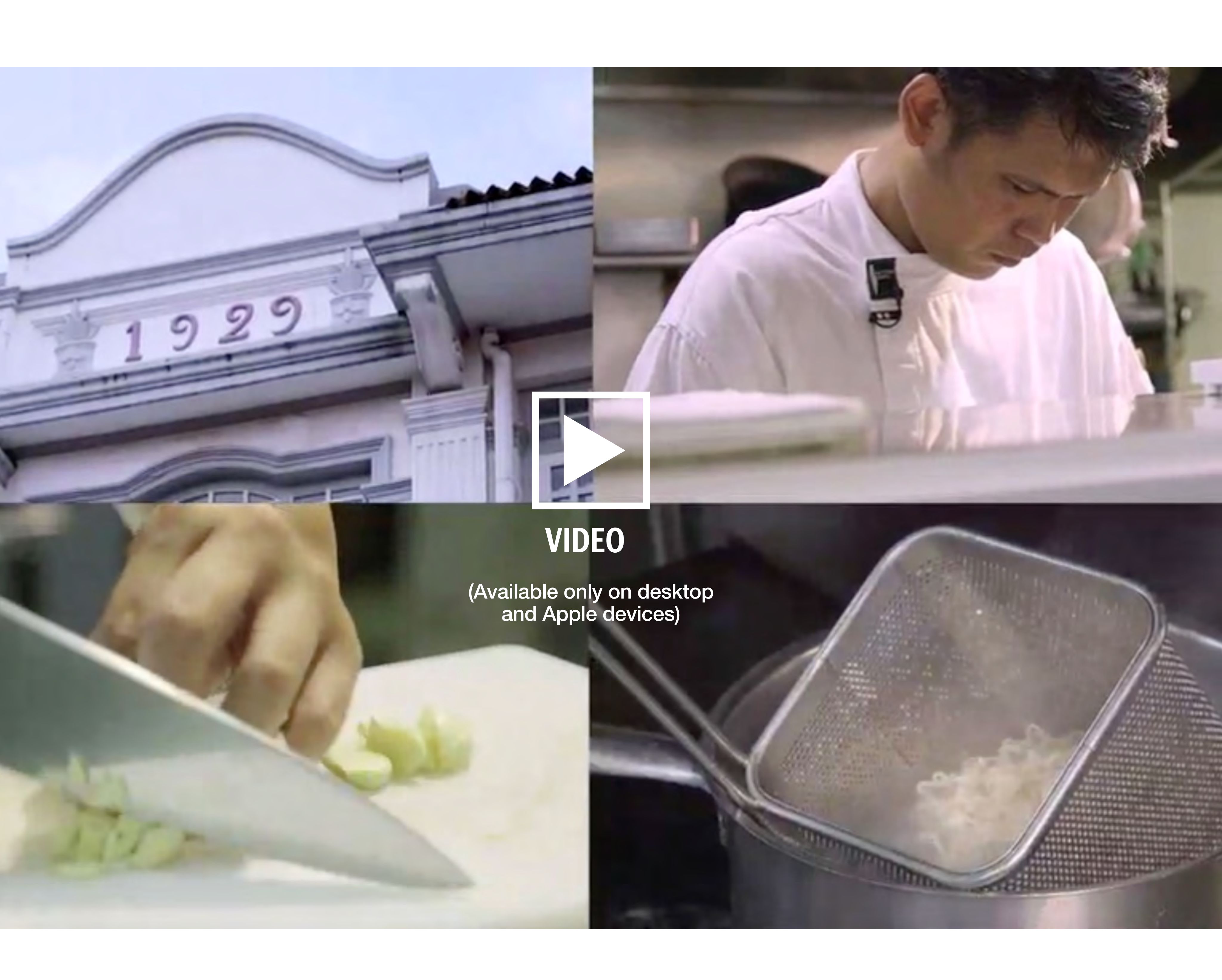
**3.** Add minced meat and tofu and continue to fry, coating the meat and tofu with the sauce in the process. Add a little water to dilute. Simmer for a few minutes for flavours to develop.

**4.** Plate the noodles and top with shredded cucumber. Pour meat sauce over the noodles and mix well.

Serves four.



# MALAY


1929
VIDEO
(Available only on desktop
and Apple devices)



MALAY

# FRIED MALAY-THAI BEEF NOODLES

Sufian Zain, 37, head chef of Restaurant Ember,
a modern European restaurant








## Ingredients

**2 pkt instant noodles**
**300g ribeye (or any preferred cut of beef), cut into strips**
**Salt to taste**
**Pepper to taste**
**2 Tbs cooking oil**
**2 Tbs garlic, finely chopped**
**2 red chilli padis, sliced**
**3 Tbs oyster sauce**
**3/4 Tbs fish sauce**
**1 sprig of Thai basil, leaves plucked**

**For garnish:**
**Fried shallots**
**Sliced red chilli padi**

## Method

**1.** Cook the noodles for two minutes. Drain and immerse in iced water to halt cooking. Drain and set aside.

**2.** Season beef with salt and pepper.

**3.** Add the oil to a pan on medium-high heat. Add the garlic, then the chilli padi and beef. Stir-fry for about a minute.

**4.** Add the oyster sauce and fish sauce, and mix well. Add the noodles and stir-fry until well combined. Add the Thai basil leaves, toss, then remove pan from heat.

**5.** Garnish with fried shallots and chilli padi to serve.

Serves two to three.



MALAY

# CHICKEN SATAY NOODLE DELIGHT

Violet Oon, 65, cookbook author, food consultant and chef-owner of Violet Oon's Kitchen

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## Ingredients

**1 pkt Koka instant noodles,**
**chicken satay flavour**
**3 satay sticks**
**30g crab-flavoured cakes,**
**cut into slices about 5mm thick and steamed.**
**Crab sticks can also be used as an alternative.**
**2 prawns, shelled**
**1 large cucumber, peeled and cut into three with core scooped out**
**5 shallots, peeled, sliced and deep-fried**
**Cucumber skin for garnish**

## Method

**1.** Boil noodles for 2 minutes in 300ml of water. Drain and keep 250ml of the water. Add packet seasoning to it and boil to make satay gravy.

**2.** Skewer the crab cakes on one satay stick. Skewer one prawn on each of the two remaining satay sticks. Poach prawns in satay gravy until cooked. Remove and set aside.

**3.** Add noodles to satay gravy and stir. Remove. Scoop noodles into cucumber cups, arrange skewers and pour remaining satay sauce onto plate. Garnish with shallots and cucumber skin.

Serves one.



MALAY

# FRIED NOODLES WITH SHREDDED CARROT

Asmah Laili, 74, Malay cookbook author and celebrity chef






## Ingredients



2 pkt Indomie Mi Goreng
2 medium-sized carrots, shredded
2 Tbs canola or olive oil
1 tsp garlic, chopped
1 large onion, peeled and sliced
3 red chillies, finely ground
10 medium-sized prawns, shelled and deveined
1 to 2 Tbs Thai fish sauce
1 Tbs abalone sauce
1 Tbs oyster sauce
1 cup chye sim, chopped
1 cup bean sprouts
2 fresh green chillies, sliced
2 eggs, fried
Salt to taste
Pepper to taste

## Method

**1.** Soak noodles in hot water until just cooked. Drain, plunge in cold water to halt the cooking process. Drain and set aside.

**2.** Toss noodles with carrot. Set aside.

**3.** Heat oil in wok on medium-high heat and stir-fry garlic and onion until aromatic.

**4.** Add ground chillies and fry until almost dry.

**5.** Add prawns and all sauces. Stir well.

**6.** Add noodles, fried egg, vegetables and green chillies. Season to taste.

Serves two.





# INDONESIAN BEEHOON GORENG

Nurul Liyana Kwan, 55, owner of
Pagi Sore Indonesian Restaurant

17



## Ingredients

2 pkt instant beehoon
1 Tbs vegetable oil
1 Tbs butter
4 cloves garlic, sliced
4 shallots, peeled and sliced
2 eggs, beaten
100g chye sim
100g bean sprouts
Tai Hua soya sauce to taste
Pinch of MSG
80g cucumber, cut into chunks
2 tomatoes, cut into chunks

## Method

**1.** Soak beehoon in hot water until strands separate.

**2.** Heat vegetable oil and butter in wok on medium-high heat. Fry garlic and shallots until fragrant.

**3.** Add eggs, chye sim and bean sprouts.

**4.** Add beehoon, soya sauce, MSG and fry evenly.

**5.** Add cucumber and tomato.

Serves two.



MALAY

# INDONESIAN MEE GORENG

Nurul Liyana Kwan, 55, owner of
Pagi Sore Indonesian Restaurant

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## Ingredients

2 pkt instant noodles
2 Tbs vegetable oil
2 eggs, beaten
60g prawns, shelled and deveined
100g bean sprouts
100g carrot, julienned
100g yellow chives, sectioned
2 tomatoes, cut into wedges
ABC kecap manis (sweet soya sauce) to taste
Pinch of MSG

## Method

**1.** Cook noodles in boiling water until about 80 per cent cooked. Drain and set aside.

**2.** Heat oil in wok, add eggs and fry.

**3.** Add prawns, bean sprouts and carrot. Continue frying. Add chives, tomatoes, noodles, sweet soya sauce and MSG to taste. Mix well.

Serves two.



MALAY

# RICE VERMICELLI SOUP

Asmah Laili, 74, Malay cookbook author and celebrity chef

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## Ingredients

2 pkt Unif rice vermicelli,
chicken and abalone flavour
3 cups boiling water
1 to 2 Tbs canola or olive oil
1 tsp garlic, peeled and chopped
1 large onion, peeled and diced
1 Tbs red chilli, sliced
1/2 cup minced beef
3 fresh shiitake mushrooms, washed and halved
1 Tbs abalone sauce
1 Tbs oyster sauce
1 Tbs tomato ketchup
1Tbs tangkwei soy sauce
1 tsp pepper
1 cup chye sim, chopped
1/2 stalk leek, shredded
8 prawns, shelled and deveined

## Method

**1.** Cook vermicelli in 3 cups of boiling water and sachet of seasoning provided until half done. Drain and keep soup in a separate bowl. Set aside.

**2.** Heat oil in a wok and stir-fry garlic and onion.

**3.** Add red chilli, minced beef and soup. Bring it to a boil. Once it boils, add the rest of ingredients and mix well. Add the noodles last.

Serves two.



# INDIAN


VIDEO
(Available only on desktop
and Apple devices)
NORTH INDIAN





# ALOO MINT TIKKI

Vikas Kumar, 44, cuisine chef of Shahi Maharani North Indian Restaurant





## Ingredients

**For the mint chutney:**

200g coriander leaves
100g plain yogurt
25g mint leaves
10 green bird's eye chillies
5cm knob of ginger, peeled and roughly chopped
5 cloves of garlic
5g chaat masala
Salt to taste

**For the potato cutlet:**

3 medium-sized potatoes, peeled, boiled and grated
1/2 cup mint leaves, chopped
1/4 cup coriander leaves, chopped
3 green bird's eye chillies, chopped
5cm knob of ginger, peeled and grated
½ tsp cumin powder
½ tsp garam masala
Salt to taste
1 Tbs cornflour
2 to 3 Tbs of bread crumbs, just enough to bind the potato mixture
Chaat masala to taste

**For the noodle crust:**

2-3 eggs, beaten
1 pkt Koka Purple Wheat Noodles, crushed
Vegetable oil for deep frying

## Method

**To make the mint chutney:**

**1.** Put all the ingredients into a blender and blitz until smooth. Pour into a container and refrigerate.

**To make the potato cutlets:**

**1.** In a large bowl, mix grated potatoes, coriander, mint, chillies, ginger, cumin, garam masala and chaat masala. Mix well and season with salt to taste.

**2.** Add cornflour and enough breadcrumbs for the mixture to come together like a dough. Form round and flattened potato cutlets about 5 to 6cm in diameter and 2cm thick. Set aside.

**3.** Dip a cutlet in the egg wash, then coat it with the crushed noodles. Repeat until all cutlets have been coated. Set aside.

**4.** Deep-fry the cutlets in oil on low to medium heat for two to three minutes until slightly browned but still purple in colour. If the oil is too hot, the noodle crust will burn and turn dark brown.

**5.** Drain on paper towels.

**6.** Plate the noodle-crusted potato cutlets and sprinkle with chaat masala. Serve with mint chutney.

Makes about nine to 12 potato cutlets, depending on the size.

Serves two.





# FRIED NOODLES WITH CHICKEN TIKKA AND TEMPERED CURRY LEAVES

Ali Mir Jahangir, 42, culinary head chef of Shahi Maharani North Indian Restaurant

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## Ingredients

**For the Chicken Tikka:**
**500g boneless chicken thighs**
**25g chilli powder**
**20ml vinegar**
**Salt to taste**
**Vegetable oil to brush onto the chicken before roasting**

**For the Chicken Tikka's yogurt marinade:**
**200g plain yogurt**
**5g garam masala**
**5g cardomom powder**
**50g ginger-garlic paste**
**50g chilli padi paste, green and red chilli padis blended with a dash of water**
**20g Kashmiri chilli powder**
**10g cumin powder**
**5g black peppercorns**
**5g kasturi methi (dried fenugreek leaves)**
**Salt to taste**

**For the noodles:**
**1 pkt IndoMie Mi Goreng**
**1 sprig of curry leaves**
**1 tsp garlic, finely chopped**
**1 medium-sized Spanish onion, halved and thinly sliced**
**¼ cup shredded red and green capsicum**
**1 cup shredded cabbage**
**¼ cup shredded carrots**
**1 cup of Chicken Tikka, cut into small chunks**
**½ chilli powder**
**½ tsp cumin powder**
**10-12 spinach leaves or any leafy green of choice**
**Chopped spring onions to taste**
**Chopped coriander leaves to taste**
**2 eggs, beaten**

## Method

**To make the Chicken Tikka:**

**1.** Marinate the chicken thighs in chilli powder, vinegar and salt for 30 minutes.

**2.** Mix all the ingredients for the yogurt marinade in a bowl.

**3.** Coat the marinated chicken in the yogurt. Put in airtight container or bag and refrigerate for two hours.

**4.** Preheat the oven to 180 deg C.

**5.** Put the chicken on a tray and brush with vegetable oil. Roast until juices run clear. Set aside.

**6.** Cut one chicken thigh into small chunks and set aside.

**To make the noodles:**

**1.** Cook the noodles. Drain and set aside.

**2.** Temper the curry leaves in a pan on medium heat until aromatic. Add garlic and onions. Fry until the onions are translucent.

**3.** Add the capsicum, cabbage and carrots. Stir-fry until just cooked.

**4.** Add the chicken chunks and saute.

**5.** Add the noodles, then the chilli and cumin powders.

**6.** Add the spinach, spring onions and coriander. Toss well and plate.

**7.** In a pan with a little oil, make an omelette. Shred it when cooked.

**8.** To serve, top the fried noodles with shredded omelette and garnish with coriander.

Serves one to two.



INDIAN

# INSTANT SEAFOOD NOODLES

Dhershini Winodan, 61, owner of Chat Masala Indian restaurants

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## Ingredients

250ml chicken or seafood stock
Salt to taste
Pepper to taste
1/2 tsp light soya sauce
1/4 tsp cornstarch
2 tsp cooking oil
2 cloves garlic, peeled and minced
1/2 cup prawns, shelled and deveined
1 cup mustard leaves, chopped
2 pkt instant noodles
1/2 a fish fillet, sliced
1 egg, beaten
2 tsp fried shallots
2 tsp spring onions, chopped

## Method

**1.** Mix stock with salt, pepper, light soya sauce and cornstarch.

**2.** Heat oil in a wok and fry garlic until fragrant.

**3.** Add prawns and fry until pink.

**4.** Add mustard leaves and toss.

**5.** Add noodles and stock. Cook until noodles soften, then add fish.

**6.** Pour the egg into the wok in a slow and steady stream. Stir. Top with shallots and spring onions to serve.

Serves two.



INDIAN

# MARATHI PHODNICHEY NOODLES

Miland Sovani, 50, chef-owner of April Rain Restaurant in Pune, India, and director of Gold Leaf Banquets in New Delhi

23

## Ingredients

1 pkt instant noodles
1 tsp olive oil
1/2 tsp mustard seeds
1 tsp cumin seeds
10 to 12 curry leaves
2 green chilli padi
1/2 tsp turmeric powder
1 medium red onion, peeled and chopped
1 Tbs peanuts
1/2 cup green peas
Salt to taste
2 tsp grated coconut
Coriander leaves, chopped

## Method

**1.** Boil noodles for two minutes. Remove and cut into 5cm pieces. Set aside.

**2.** Heat oil in a pan. Add mustard and cumin seeds, fry until they crackle.

**3.** Add curry leaves, green chilli and turmeric powder, and saute for a few seconds.

**4.** Add onions and saute until translucent.

**5.** Add peanuts and fry for another minute.

**6.** Add green peas and saute.

**7.** Add noodles and salt. Toss, mix and cook for another minute.

**8.** Remove and garnish with grated coconut and coriander.

Serves one.



INDIAN

# MUSHROOM NOODLES IN HOT GARLIC SAUCE

Khan Inus Nobi, 44, former executive chef of Indian restaurant Muthu's Curry

24

## Ingredients

2 pkt instant noodles
3 Tbs cooking oil
5 cloves garlic, peeled and chopped
1 whole onion, peeled and diced
1/4 cup cubed red capsicum
50g fresh mushrooms, sliced
1/4 cup bean sprouts
1 Tbs light soya sauce
2 Tbs chilli sauce
1 Tbs pepper
Salt to taste
1 Tbs chopped spring onions

## Method

**1.** Cook noodles, drain.

**2.** Heat oil in wok. Add garlic, then onion.
Stir-fry until aromatic and garlic is golden brown.

**3.** Add capsicum, mushrooms and bean sprouts.
Fry until vegetables are cooked.

**4.** Add soya sauce, chilli sauce and stir in noodles.

**5.** Add pepper and salt. Toss over high heat for a few minutes, then garnish with spring onions.

Serves two.



INDIAN

# NOODLE AND NUT MIX

Constance Singam, 79, socio-political and women's rights activist

25

## Ingredients

10 Tbs cooking oil
1 pkt instant noodles, crumbled into pieces
A handful dried red chillies
A handful curry leaves
100g raw peanuts
100g raw cashews
Salt to taste
Sugar to taste
Chilli powder to taste



## Method

**1.** Heat 6 Tbs oil in a pan. Add crumbled instant noodles, half of the curry leaves and chillies. Fry on medium-low heat till noodles are golden brown. Drain noodles and set aside.

**2.** In the same pan, heat 3 to 4 Tbs oil. Add peanuts and stir-fry on low heat for about 10 minutes.

**3.** Add cashews, rest of the curry leaves and chillies. Remove from pan once cashews turn slightly golden.

**4.** While mixture is still hot, sprinkle salt, sugar and chilli powder to taste and mix with noodle mixture.

Serves one.





# NOODLES UPPUMA

Devagi Sanmugam, 60, chef and cookbook author

26



## Ingredients

1 1/2 Tbs cooking oil or ghee
1/2 tsp mustard seeds
1 onion, peeled and finely chopped
2 red chillies, sliced
2 sprigs curry leaves
1 tsp ginger, peeled and minced
150g mixed vegetables
300ml water
1 1/4 tsp salt
2 pkt instant noodles
2 Tbs coriander leaves, chopped

## Method

**1.** Heat oil and fry mustard seeds until they start to pop.

**2.** Add onion, red chillies, curry leaves, ginger and saute until aromatic.

**3.** Add mixed vegetables, water and salt. Bring to a boil.

**4.** Add in noodles and boil until cooked. Remove and sprinkle with coriander leaves to serve.

Serves two.



INDIAN

# PRAWN AND NOODLE DUM BRIYANI

Miland Sovani, 50, chef-owner of April Rain Restaurant in Pune, India, and director of Gold Leaf Banquets in New Delhi



**Ingredients**



1 pkt instant noodles
1 Tbs oil
1 large red onion, chopped
1 Tbs ginger-garlic paste
1 small tomato, chopped
2 green chillies, halved
1/4 tsp turmeric powder
3/4 tsp garam masala powder
Salt to taste
8 small prawns, shelled and deveined
1 Tbs cream
1 Tbs mint leaves, chopped
1 Tbs fried shallots

**Method**

**1.** Preheat oven to 230 deg C.

**2.** Boil noodles and cut into tiny pieces. Drain and set aside.

**3.** Heat oil in a pan and saute onions until translucent and golden brown.

**4.** Add ginger-garlic paste and fry for a few seconds.

**5.** Add tomato and saute until well broken down.

**6.** Add green chillies, spice powders, salt and mix well.

**7.** Add prawns and saute until cooked.

**8.** Add cream and stir. Remove from heat.

**9.** In a bowl, arrange alternating layers of prawn mixture with boiled noodles, chopped mint and fried shallots. Cover and bake for five to eight minutes.

Serves one.





# VEGETABLE INDIAN NOODLE KOFTA

Ali Mir Jahangir, 42, culinary head chef of Shahi Maharani North Indian Restaurant






## Ingredients

**For the koftas:**

**½ pkt boiled Maggi Masala-flavoured instant noodles,**
**½ cup of French beans, carrots, green peas and corn, chopped and blanched (or frozen vegetables)**
**1 tsp chopped ginger**
**½ tsp chopped chilli padi**
**2 tsp bread crumbs**
**2 tsp plain flour**
**Sprinkle of chopped spring onions**
**½ tsp cumin powder**
**Chopped green bird's eye chillies to taste**
**Salt to taste**
**Vegetable oil for deep-frying**

**For the sauce:**

**2 Tbs of vegetable oil**
**4 cardamom pods**
**5cm-long stick of cinnamon**
**4 tsp ginger-garlic paste, available at Indian supermarkets**
**2 medium-sized tomatoes, blanched, skinned and pureed**
**3 medium-sized yellow onions, boiled and pureed**
**1 tsp chilli powder**
**1 tsp turmeric powder**
**1 tsp cumin powder**
**1 tsp coriander powder**
**1 tsp garam masala**
**½ cup cashew nut paste**
**1 tsp kasturi methi (dried fenugreek leaves)**
**2 tsp butter, softened**
**4 tsp cream**
**Handful of coriander leaves, chopped**
**Salt to taste**

## Method

**To make the koftas:**

**1.** Combine all the ingredients and mix well. Form spheres about the size of large fishballs.

**2.** Deep-fry the koftas until golden brown. Drain on paper towels and set aside.

**To make the sauce:**

**1.** Heat the oil in a heavy-bottomed pan on medium-high heat. Add cardamom pods and cinnamon stick and fry for one minute.

**2.** Add the ginger-garlic paste, then the tomato puree. Fry. Add the onion puree and fry until the liquid begins to evaporate.

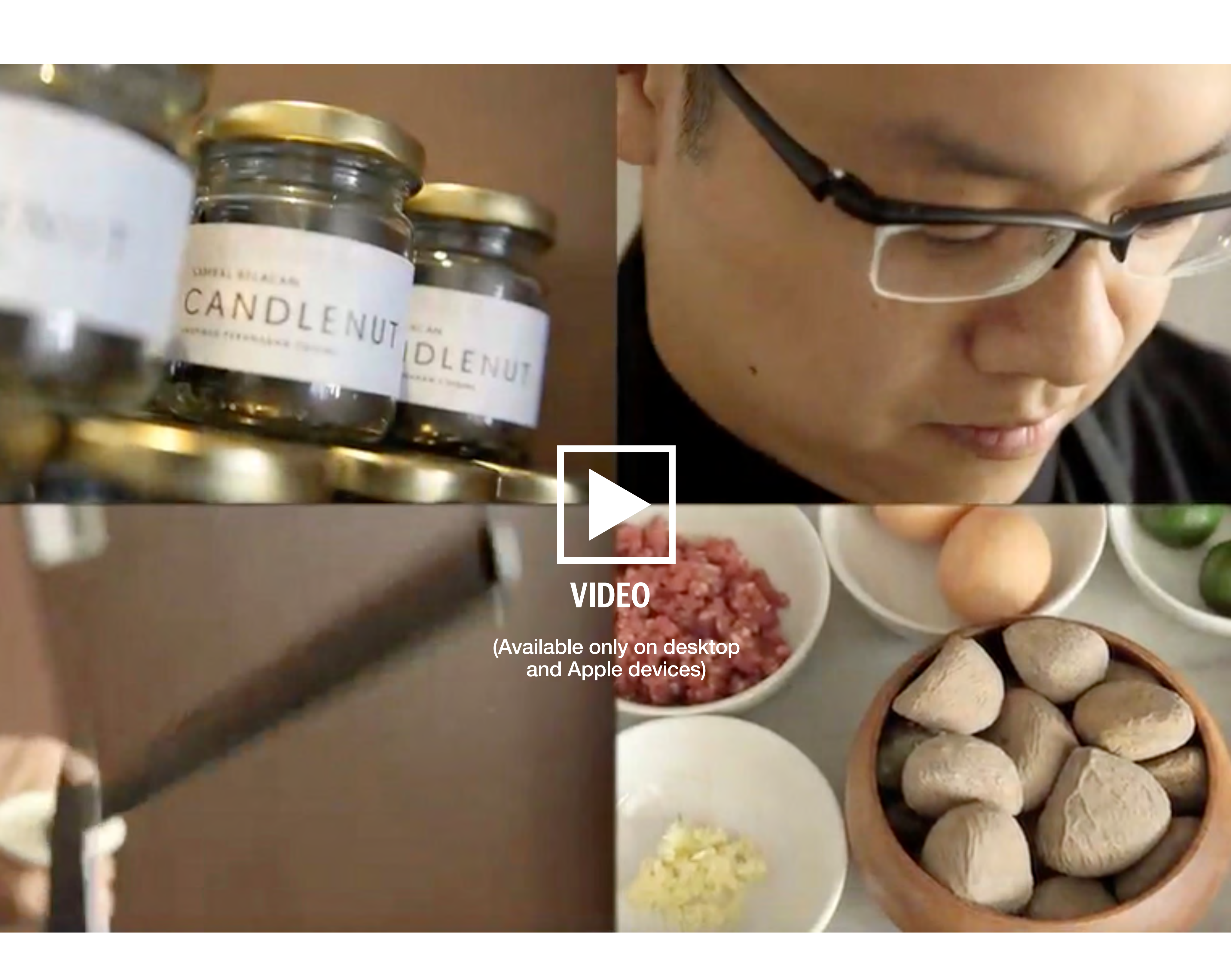
**3.** Add the chilli powder, turmeric, cumin, coriander and garam masala.

**4.** Add the cashew nut paste and fry for five to seven minutes. Add the kasturi methi, butter and cream. Mix well. Stir in chopped coriander leaves. Season with salt to taste. Remove from heat.

**5.** To serve, spoon some sauce into a dish and place the koftas on top.

Serves one to two.


PERANAKAN


CANDLENUT
VIDEO
(Available only on desktop
and Apple devices)



PERANAKAN

# BUAH KELUAK MAGGI GORENG

Malcolm Lee, 31,
chef-owner of Candlenut

29

## Ingredients

**For the sambal belacan:**
**30g belacan**
**3 cloves of garlic, peeled**
**3 shallots, peeled**
**6 large red chillies**
**6 red chilli padi**
**6 kaffir lime leaves**
**1 tsp sugar**

**For the buah keluak sambal:**
**1 Tbs cooking oil**
**5g garlic, minced**
**100g buah keluak nut paste**
**80g sambal belacan**
**¼ tsp salt**
**½ Tbs sugar**

**Other ingredients:**
**1 pkt instant noodles**
**1 Tbs cooking oil**
**60g minced beef**
**5g garlic, minced**
**10g red onion, peeled and thinly sliced**
**5g red chilli, sliced**
**5g green chilli, sliced**
**50g buah keluak sambal**
**2 eggs**
**1 calamansi, halved crosswise**

## Method

**For the sambal belacan:**

**1.** Toast the belacan, garlic and shallots until fragrant in a dry pan over medium heat.

**2.** Pound toasted ingredients, using a mortar and pestle, until smooth. Alternatively, blitz in a blender. Set aside.

**For the buah keluak sambal:**

**1.** Heat the oil in a pan over medium heat and fry the garlic until fragrant. Add other ingredients and fry until aromatic. Set aside.

**For the noodles:**

**1.** Cook the noodles in boiling water and drain. Set aside.

**2.** Heat the oil in a wok on medium-high heat and fry the minced beef until fragrant. Add the garlic, onion and slices of chilli and fry for another 30 seconds.

**3.** Crack in one egg, stir until half-cooked. Add noodles and buah keluak sambal and fry until aromatic and well combined.

**4.** Serve with noodles with a sunny-side up egg and calamansi.

Serves one.



PERANAKAN

# CHILLED NOODLE SALAD WITH CHINCALOK DRESSING

Malcolm Lee, 31, chef-owner of Candlenut



## Ingredients

**For the chincalok dressing:**
**1 chilli padi**
**1 clove of garlic**
**1 Tbs fried shallots**
**1 Tbs shallot oil**
**80g calamansi juice**
**40g chincalok (fermented krill)**
**80g gula melaka (palm sugar)**

**For the noodle salad:**
**1 pkt Koka Purple Wheat Noodles**
**20g Chinese cabbage, finely shredded**
**20g cloud ear fungus, soaked and julienned**
**20g carrot, finely shredded**
**20g winged beans, sliced crosswise**
**20g fresh shiitake mushrooms, finely sliced**
**40g chicken breast, poached and finely shredded**
**4 prawns, cooked, shelled, deveined and halved lengthwise**
**10g lemongrass, finely sliced crosswise**
**2g coriander leaves**
**2g mint leaves**
**10g fried shallots**



## Method

**1.** Use a mortar and pestle to pound the chilli padi and garlic into a paste. Add the fried shallots, shallot oil, calamansi juice, chincalok and gula melaka and mix until smooth and well combined. Set aside.

**2.** Cook noodles in boiling water, then shock in iced water. Drain.

**3.** Toss the noodles with the rest of the ingredients and the dressing. Serve.

Serves one.





# MEE GORENG WITH GRILLED PORK CHEEK

Malcolm Lee, 31, chef-owner of Candlenut





## Ingredients

**For kecap manis glaze:**
12g garlic
8g ginger
½ Tbs cooking oil
100g kecap manis

**For the pork:**
180g pork cheek, fat trimmed
2 Tbs kecap manis glaze

**Other ingredients:**
1 egg
1 pkt IndoMie Mi Goreng
Kecap manis to serve

## Method

**For the kecap manis glaze:**

**1.** Pound or blend the garlic and ginger into a fine paste.

**2.** Heat the oil in a pan over medium heat and saute the garlic-ginger paste until fragrant. Add kecap manis, reduce heat to low and simmer for 10 minutes. Set aside.

**For the pork:**

**1.** Marinate the pork cheek in the glaze for at least two hours. Grill the meat over charcoal, turning over every 30 seconds. Brush with glaze each time it is flipped. Grill for four to five minutes, until it is cooked. Leave to rest.

**For the noodles:**

**1.** Immerse the egg in boiling water for five minutes and 30 seconds. Remove and cool in iced water. Peel and cut in half.

**2.** Cook the noodles in boiling water. Drain and toss with provided sachets of seasoning. Serve with egg, slices of pork cheek drizzled with kecap manis.

Serves one.





# NOODLES WITH BELACAN AND OLIVE OIL

Constance Singam, 79, socio-political and women's rights activist







## Ingredients

**1 pkt instant noodles**
**1/2 tsp freshly ground chilli belacan**
**2 to 3 Tbs good quality olive oil**
**1 1/2 Tbs oyster sauce**
**Juice of 1/2 a kasturi lime**
**1/2 to 1 green chilli, sliced**

## Method

**1.** Cook noodles, drain.

**2.** Mix all remaining ingredients, except the chilli, together. Toss noodles in sauce and garnish with sliced green chilli.

Serves one.





# SAMBAL DRY NOODLES

Benjamin Seck, 42, chef-owner of
Peranakan restaurant True Blue Cuisine

33





## Ingredients

**1 pkt instant noodles, mee goreng**
**2 Tbs bottled dried shrimp sambal**

*Optional ingredients:*
**1 stalk wild ginger flower, sliced**
**Fried shallots**

## Method

**1.** Submerge instant noodles in a bowl of water and microwave for three minutes on high, or until cooked.

**2.** Drain and add sachets of seasoning to noodles.

**3.** Add sambal and mix well. Sprinkle with fried shallots and wild ginger flower to serve.

Serves one.





# SEAFOOD LAKSA WITH CRISPY BEEHOON

K.F. Seetoh, 51, founder of street food guide and food consultancy Makansutra

34

## Ingredients

1 pkt laksa premix
6 prawns, shelled and deveined
1 squid, skinned, cleaned and cut into rings
Handful of bean sprouts
Vegetable oil for deep frying
3 Tbs cornstarch
3 Tbs water
1 pkt instant beehoon, softened in water
1 fish cake, sliced
Sambal belacan

*Optional ingredients:*
Laksa leaves
Cockles



## Method

**1.** Follow instructions on the laksa premix packet to prepare the laksa gravy.

**2.** Bring it to a boil and cook the seafood, including cockles, in it.

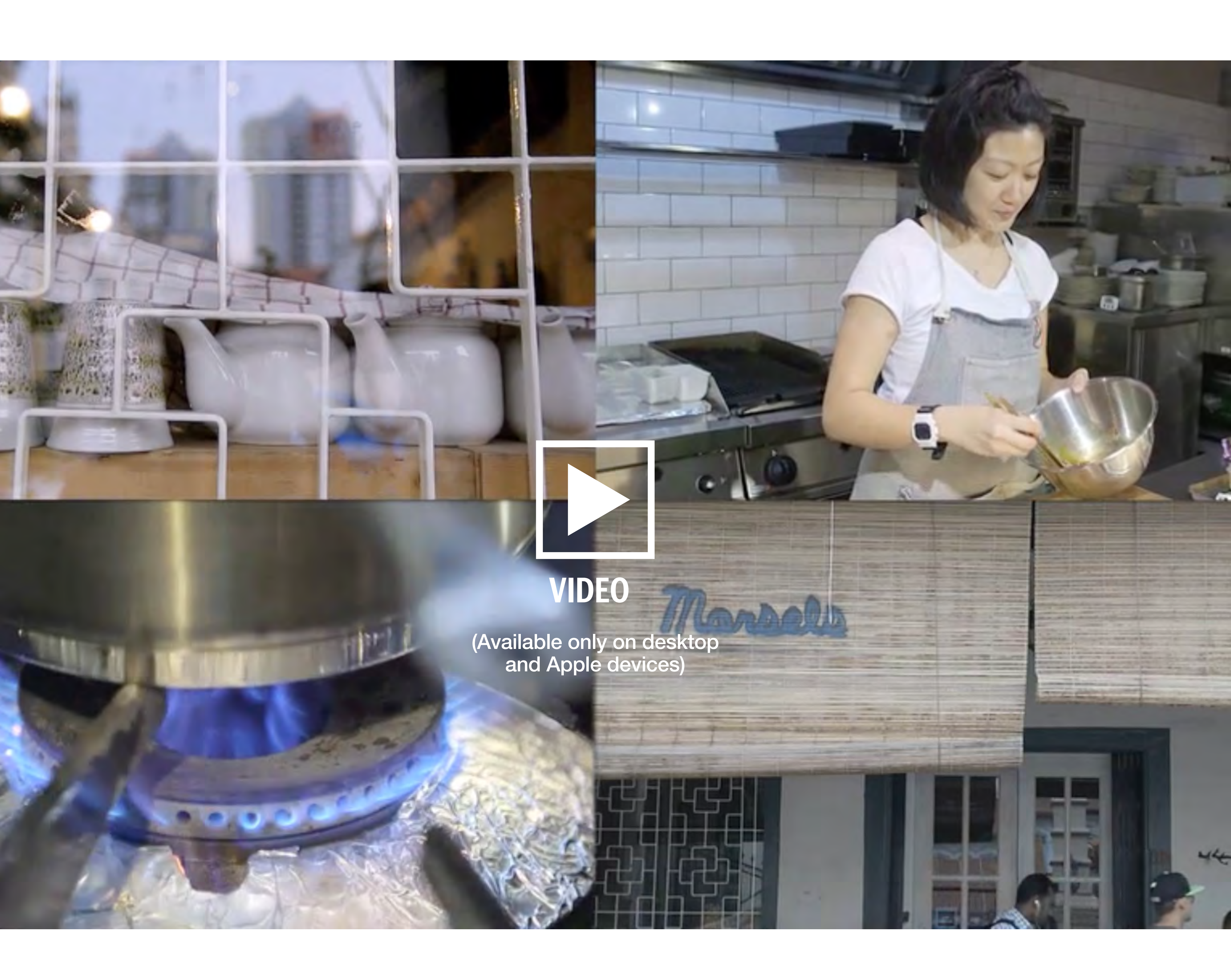
**3.** Meanwhile, blanch bean sprouts in boiling water and set aside. Cook the beehoon in boiling water, drain and set aside.

**4.** Heat oil in a wok or sauce pan. When the oil is hot, deep-fry the beehoon until it puffs up slightly. Remove, drain on paper towels, then place in a bowl.

**5.** Thicken laksa gravy using cornstarch mixed with 3 Tbs water. Pour over crispy beehoon and top with seafood, bean sprouts, laksa leaves and fish cake. Serve with sambal belacan.

Serves one.


JAPANESE
KOREAN
THAI
VIETNAMESE


VIDEO
(Available only on desktop
and Apple devices)
Morsels



KOREAN

# COLD CUCUMBER NOODLES

Petrina Loh, 33, chef and co-owner of Morsels

35

## Ingredients

**1 pkt Nongshim Naengmyeon**

**For pickled mushrooms:**
**7g (about a handful) Honshimeiji mushrooms, stems trimmed**
**10g (about 5 pieces) oyster mushrooms**
**2 Tbs Mizkan Su Japanese rice vinegar**
**8 Tbs water**
**1-1/2 Tbs Kosher salt**
**3/4 Tbs sugar**

**For cucumber sauce:**
**200g Japanese Kyuri cucumber, juiced**
**6 Tbs Mizkan Su Japanese rice vinegar**
**3 Tbs Ajipon Ponzu (Japanese citrus soya sauce)**
**2 Tbs Hon-mirin**
**1 clove minced garlic**

**For garnish:**
**15g Japanese Kyuri cucumber, seeded and diced into small cubes**
**1 egg, hard-boiled, peeled and halved lengthwise**
**1/8 tsp toasted white sesame seeds**

## Method

**To make pickled mushrooms:**

**1.** Clean the mushrooms by wiping with a damp paper towel.
**2.** Prepare the pickling liquid by combining all remaining ingredients in a bowl or container.
**3.** Submerge the mushrooms in the liquid and leave to pickle for at least 30 minutes. Drain and discard liquid when ready to use. Set mushrooms aside.

**To make the cucumber sauce:**

**1.** Juice the cucumber in a blender or juicer. Strain to discard pulp if necessary.
**2.** Mix remaining ingredients into the cucumber juice. Leave in fridge to chill for at least 30 minutes.

## Assembly

**1.** Cook the noodles in boiling water for three to four minutes until just done.
**2.** Drain and immerse noodles in iced water for three to four minutes to halt the cooking process.
**3.** Drain noodles and place in a clean bowl.
**4.** Pour in cold cucumber sauce and garnish with pickled mushrooms, diced cucumber, hard-boiled egg and toasted sesame seeds. You may also use the pickles in the sachet provided with the noodles.

Serves one.



KOREAN

# MINCED MEAT KIMCHI NOODLES

Hooi Kok Wai, 76, senior culinary adviser of Chinese restaurant Dragon Phoenix

36





## Ingredients

**1 pkt Chu Qian Yi Ding (Nissin) instant noodles, chicken flavour**
**1 egg**
**30g kimchi**
**1 Tbs canned minced pork with mushroom**
**Japanese seaweed, cut into strips**

## Method

**1.** Cook instant noodles, adding the sachets of seasoning provided.

**2.** Pour soup and noodles into a bowl.

**3.** Fry a sunny-side-up egg. Place on top of noodles.

**4.** Serve with kimchi and minced pork. Garnish with seaweed.

Serves one.



JAPANESE

# CHILLED NOODLES WITH SOY-MARINATED IKURA

Jason Tan, 33, chef-partner of Corner House



## Ingredients

**For the marinated ikura:**
30ml mirin
25ml sake
20ml shoyu (Japanese soya sauce)
100ml water
100g ikura, available at Japanese supermarkets such as Isetan and Medi-Ya

**Other ingredients:**
4 pkt Koka Purple Wheat Noodles
2 Tbs tobiko (flying fish roe)
2 Tbs chives, finely chopped
1 Tbs white goma (white Japanese sesame seeds)
2 Tbs tempura crumbs, fried
Dash of sesame oil

**For garnishing:**
1 sheet of nori seaweed, julienned



## Method

**To marinate the ikura:**
**1.** In a small sauce pan, reduce mirin and sake by half. Add water and shoyu, mix well and remove from heat.
**2.** Cool mixture completely, pour into airtight container. Add the ikura, stir and refrigerate.

**To make the noodles:**
**1.** Cook the noodles in boiling water for two minutes. Drain and immerse in iced water for two minutes. Drain and set aside.

**Assembly**
**1.** Mix the noodles with the marinated ikura, tobiko, chives, white goma, tempura crumbs and sesame oil.
**2.** Plate the noodles and garnish with julienned nori.

Serves four.



JAPANESE

# NOODLES WITH BEAN PASTE BASE

Chigira Hiroshi, 54, executive chef of
Tatsuya Japanese Restaurant

38



## Ingredients

**1 pkt instant cup noodles, bean paste flavour**
**A pinch of Japanese seaweed**
**A pinch of chopped Japanese leek**
**1 hard-boiled egg, halved**
**2 to 3 pieces Japanese dry beancurd skin**
**1 tsp oyster sauce**

## Method

**1.** Pour boiling water into cup noodles. Cover and leave to cook for four minutes.

**2.** Stir in the sachet of seasoning that comes with the instant noodles. Pour the noodles and the soup into a bowl and add the rest of ingredients to serve.

Serves one.



JAPANESE

# COLD CHINESE SOBA WITH BAK KUT TEH

K.F. Seetoh, 51, founder of street food guide and food consultancy Makansutra

39



### Ingredients

1 pkt bak kut teh premix
2 whole heads garlic, skin on
1 Tbs white pepper
Light soya sauce to taste
1/2kg long pork ribs
1 pkt instant Chinese wheat soba
Iced water
Ice cubes

### Method

**1.** Following the instructions on the packet, prepare the bak kut teh. Bring the soup to a boil and add garlic and pepper. Add soya sauce to taste.

**2.** Add pork ribs to stock, remove when well-cooked.

**3.** Boil Chinese soba in water for about two minutes, drain and plunge into ice water to halt the cooking process.

**4.** Roll noodles into balls and place on top of a Ziploc bag of ice. To eat, dip cold noodles in hot bak kut teh.

Serves one.



JAPANESE

# DRY IKURA NOODLES

Petrina Loh, 33, chef and co-owner of Morsels

40





## Ingredients

**1 pkt Indomie Mi Goreng (any flavour)**
**1 tsp Sriracha hot sauce**
**1 Tbs kecap manis (sweet Indonesian soya sauce). Dark soya sauce may be used as an alternative.**
**1 fresh raw egg**
**15g sashimi-grade ikura (salmon roe)**
**20g arugula or other salad greens**

## Method

**1.** Cook the noodles in a pot of boiling water for two minutes until just cooked.

**2.** Empty the contents of the seasoning provided into a bowl. Add Sriracha hot sauce, kecap manis and crack in the egg.

**3.** Beat the egg and the condiments until well combined.

**4.** Drain the noodles and toss it in the egg sauce. Top with ikura and arugula to serve.

Serves one.



JAPANESE

# SEAFOOD SOBA NOODLES

Jason Ong, 39, former executive sous chef of Melt – The World Cafe at Mandarin Oriental Singapore

41

## Ingredients

30g tiger prawns
3 clams
3 fresh mussels
50g baby kailan
1 pkt instant noodles
10g bonito flakes (dried tuna flakes)
10g spring onion
5g dashi powder
10g dried mushroom stalks
10ml sweet mirin
10g coriander leaves

## Method

**1.** Poach all seafood and kailan in boiling water. Remove seafood when cooked. Keep water (seafood stock) in pot for later.

**2.** Cook instant noodles till about 90 per cent done.

**3.** Add bonito flakes, spring onion, dashi powder, mushroom stalks and mirin to the seafood stock and bring to a boil. Reduce to medium heat and simmer 15 minutes. Strain.

**4.** Add cooked noodles and seafood to the soup and garnish with coriander.

Serves one.



JAPANESE

# TERIYAKI PORK BELLY NOODLES

Willin Low, 42, chef-owner of modern Singaporean restaurant Wild Rocket








## Ingredients

**10g pork belly, thinly sliced**
**2 Tbs bottled teriyaki sauce**
**1 pkt Indomie Mi Goreng**
**1/4 spring onion, chopped**
**Black sesame seeds**
**1/2 a calamansi lime**

## Method

**1.** Marinate pork with teriyaki sauce.

**2.** Heat a non-stick pan until it is very hot. Quickly sear pork on both sides, and set aside.

**3.** Cook noodles until al dente. Drain. Toss noodles with sachets of seasoning provided.

**4.** Top with pork, spring onion, sesame seeds and the juice of half a calamansi.

Serves one.



THAI

# TOM YAM TUNA NOODLES

Tan Hsueh Yun, 48, food editor,
The Straits Times








## Ingredients

2 tsp canola oil
1 small onion, peeled and finely chopped
1 Tbs bottled tom yam paste
1 red chilli, sliced
1 185g can of tuna in spring water, drained
1 pkt instant noodles
Shredded lettuce

## Method

**1.** Heat oil in frying pan over medium heat, add onions and stir until it just begins to colour.

**2.** Add tom yam paste, mix well and cook for two to three minutes.

**3.** Add sliced chilli and tuna, mix well. Meanwhile, cook noodles and drain.

**4.** Toss tuna with noodles and lettuce. Use leftover tuna as sandwich filling.

Serves one.



THAI

# SEAFOOD NOODLES WITH THAI SAUCE

Hooi Kok Wai, 76, senior culinary adviser of Chinese restaurant Dragon Phoenix






## Ingredients

1 pkt Chu Qian Yi Ding (Nissin)
instant noodles, chicken flavour
2 prawns, shelled
2 Tbs olive oil
Dash of sesame oil
3 tsp bottled Thai sweet and spicy sauce
20g fresh mango, sliced
20g cucumber, sliced
Coriander leaves, finely chopped

## Method

**1.** Cook noodles, adding the sachets of seasoning provided.

**2.** Add prawns. Remove prawns when cooked and set aside.

**3.** Drain noodles and pour into a bowl. Toss noodles with olive oil, sesame oil and Thai sauce.

**4.** Top with prawns, mango, cucumber and coriander to serve.

Serves one.



VIETNAMESE

# BEEF PHO

Wong Ah Yoke, 54, The Straits Times' restaurant critic and Life! deputy team leader

45



## Ingredients

1 pkt Koka instant rice noodles, chicken pho flavour
4 to 5 slices roast beef
2 Tbs sliced white onion
2 sprigs mint
1 chilli padi, sliced

## Method

**1.** Cook rice noodles in 450ml water, adding the sachets of soup seasoning and oil provided.

**2.** Pour into serving bowl, add fried shallots included in the packet of instant noodles.

**3.** Garnish with remaining ingredients and serve.

Serves one.





# VIETNAMESE LOBSTER ROLLS

Emmanuel Stroobant, 47, chef-owner of French restaurant Saint Pierre








### Ingredients

2 pkt instant noodles, prawn flavour
4 sheets Vietnamese rice paper
2 poached Canadian lobsters, meat cubed
1 carrot, julienned
2 Tbs fresh mint, chopped
2 Tbs fresh basil, chopped
2 Tbs fresh coriander, chopped
2 Tbs Japanese gomadare, a sesame dressing, available at supermarkets

### Method

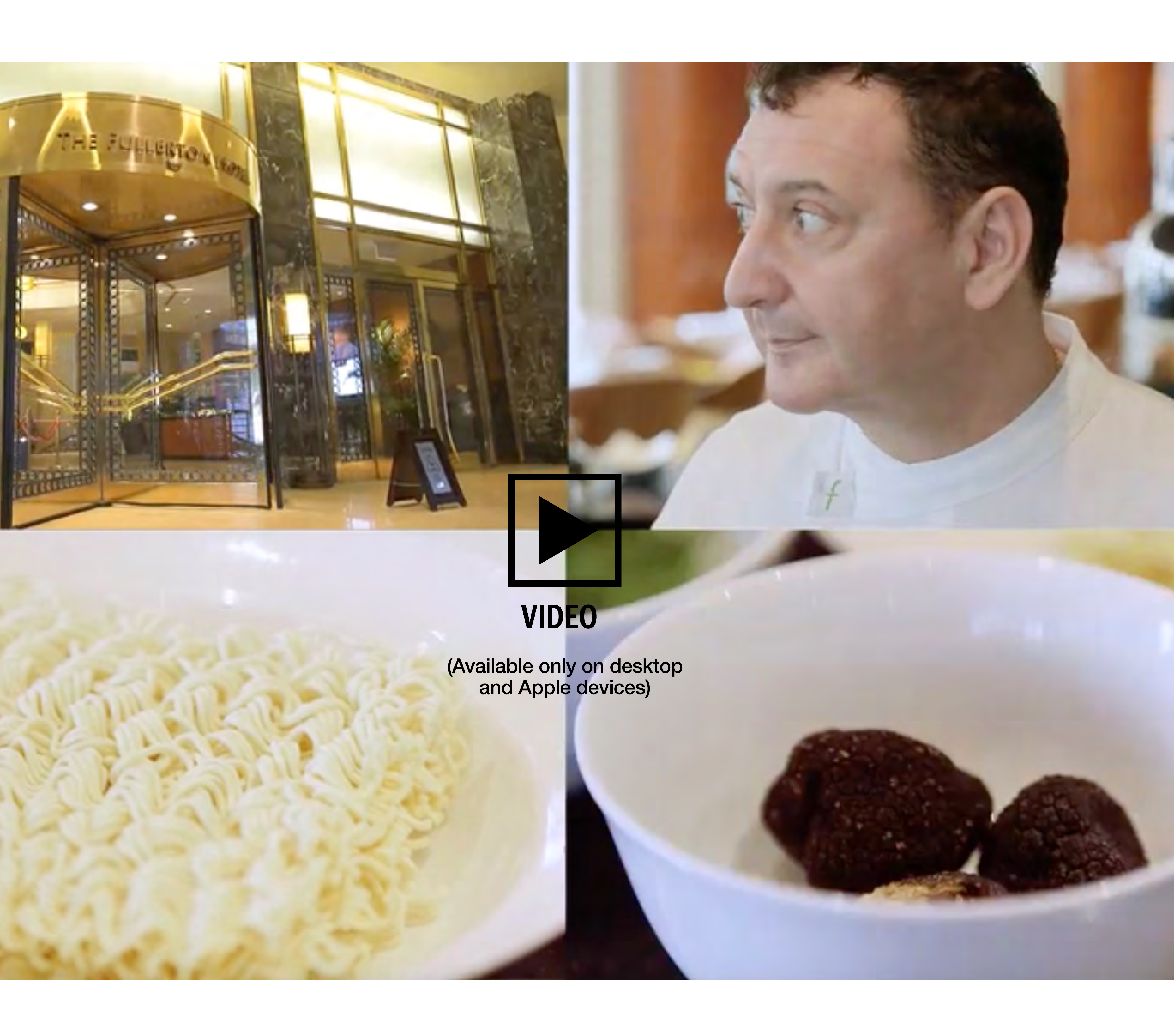
**1.** Cook noodles in boiling water with sachet of seasoning until soft. Drain and plunge into iced water to halt the cooking process. Drain the noodles and set aside.

**2.** Dip rice paper into water to soften, then place sheets on a flat surface.

**3.** Divide all other ingredients, except the gomadare dressing, equally among the four sheets. Roll into spring rolls, then brush each one with a little dressing.

Serves one.


WESTERN


VIDEO
(Available only on desktop and Apple devices)



WESTERN

# NOODLES IN TRUFFLE MARSALA SAUCE

Carlo Marengoni, 49,
chef de cuisine of The Lighthouse







## Ingredients

40g Marsala (Red wine/ Madeira wine/ port can also be used)
20g white wine
2g black peppercorns
2 dried bay leaves
15g shallots, finely chopped
20g butter, room temperature
15g truffle oil
10g black or white truffles, shaved (or bottled truffle)
10g double cream
1 pkt instant noodles
Salt for cooking the noodles

## Method

**1.** In a heavy-bottomed pan on low heat, add the Marsala, white wine, peppercorns, bay leaves and shallots. Simmer until the liquid reduces by about 75 per cent.

**2.** Take pan off the heat and leave to rest for 15 minutes. Using a fine-meshed chinois, strain the liquid and pour it back into the pan.

**3.** On low heat, whisk the butter and truffle oil into the reduction. You can also add the bottled truffle.

**4.** Fold in the cream and mix well. Take the sauce off the heat.

**5.** Cook the noodles in salted boiling water for two minutes. Drain.

**6.** Saute the noodles in the truffle sauce and serve with shaved truffles.

Serves one.





# ASIAN NOODLE SPAGHETTI

Jason Ong, 39, former executive sous chef of Melt – The World Cafe in The Oriental Singapore






## Ingredients

50g Roma tomatoes
1 pkt instant noodles
10g chopped onion
10g minced garlic
1 red chilli, sliced
100g minced beef
50g fresh button mushrooms, sliced
20g tomato paste
10ml Hua Tiao Chinese cooking wine
15ml chicken stock
20g coriander leaves

## Method

**1.** Skin, seed and chop Roma tomatoes.

**2.** Blanch instant noodles until about 75 per cent cooked.

**3.** In a pan, shallow-fry onions, chilli and garlic.

**4.** Add chopped Roma tomatoes, minced beef and mushrooms.

**5.** Add tomato paste and fry until fragrant.

**6.** Deglaze with wine and stock.

**7.** Add cooked noodles to sauce and top with coriander to serve.

Serves one.





# BACON AND EGG NOODLES

Tan Hsueh Yun, 48, food editor,
The Straits Times







## Ingredients

**2 or 3 rashers streaky bacon, sliced**
**1 small onion, peeled and sliced**
**1 pkt instant noodles**
**1 Tbs canola oil**
**1 egg**
**Chopped spring onions or chives**
**1 tsp bottled fried shallots in oil**
**1 tsp shallot oil**

## Method

**1.** Heat non-stick frying pan over medium heat.
Add bacon, cook for three to four minutes.

**2.** Add onions and cook for another three to four minutes, or until onions start to brown.
Spoon into a bowl.

**3.** Cook noodles, drain.

**4.** Heat up oil in frying pan and cook a sunny-side-up egg.

**5.** Pour noodles over bacon and toss, adding in chives, fried shallots and shallot oil. Top with fried egg.

Serves one.





# CORN AND CAPSICUM NOODLE FRITTATA

Christopher Tan, 43, food writer, cookbook author and food consultant

50



## Ingredients

2 Tbs olive oil
1 small onion, peeled and chopped
2 cloves garlic, peeled and crushed
1/2 a red capsicum, diced
100g sweetcorn kernels
3 spring onions, chopped
1/2 tsp salt, or to taste
1/2 tsp black pepper
1/2 tsp sesame oil
1 pkt instant Japanese ramen (noodles only)
3 eggs, beaten

## Method

**1.** Heat 1 Tbs of olive oil over medium heat. When very hot, add onion, garlic and capsicum and fry for two to three minutes until softened.

**2.** Transfer to a bowl and stir in sweetcorn, spring onions, salt, pepper and sesame oil.

**3.** Par-cook the noodles in a separate pot. Drain, and pour noodles into the bowl. Add the egg and stir well.

**4.** Heat remaining 1 Tbs of olive oil in a pan. Pour in frittata mixture, cover and cook for three to four minutes, until set. Flip and cook other side.

Serves one.





# CRISPY BEEF NOODLES

Emmanuel Stroobant, 47, chef-owner of
French restaurant Saint Pierre

51

## Ingredients

**250ml warm water**
**1 pkt instant noodles, beef flavour**
**1/2 tsp lecithin**
**Disposable chopsticks**
**200g beef tenderloin, diced**
**1 pkt Tamanago noodles, a brand of Japanese egg noodles**
**Cooking oil for deep-frying**

## Method

**1.** Add 250ml warm water to the beef-flavoured seasoning included with the instant noodles. The noodles are not needed in this recipe.

**2.** Add lecithin to the broth and blend with handheld blender. The broth will foam.

**3.** Pry open the wooden chopsticks at pointed end, and sandwich the beef in between.

**4.** Wrap Tamanago noodles around the chopsticks and beef, and set aside.

**5.** Heat up the oil in a wok or a saucepan. When the oil is 180 deg C, deep-fry the noodle-wrapped beef for one minute.

**6.** Serve with beef foam.

Serves one.





# CURRY FLAVOURED NOODLES WITH BALSAMIC REDUCTION AND QUAIL EGGS

Andri Jamil, 38, former chef de cuisine of
the now-defunct Italian cafe Menotti

52

## Ingredients



5 quail eggs
250ml water
5 Tbs balsamic vinegar
1 Tbs sugar
1 ladle water
2 tsp curry powder
1 ladle veal stock
1 Tbs tomato ketchup
1 pkt instant noodles
Salt and pepper to taste

## Method

**1.** Boil quail eggs in a pot with 250ml of water, balsamic vinegar and sugar, until they are hard-boiled. Immerse in cold water and peel. Set aside.

**2.** In another pot, bring to a boil 1 ladle of water, curry powder, veal stock and tomato ketchup.

**3.** Add the noodles and cook for about two minutes, stirring constantly.

**4.** Season with salt and pepper.

**5.** Serve noodles topped with quail eggs.

Serves one.





# FRIED NOODLES WITH JAPANESE SEAWEED AND TRUFFLE OIL

Andri Jamil, 38, former chef de cuisine of the now-defunct Italian cafe Menotti

## Ingredients

1 Tbs olive oil
3/4 onion, peeled and chopped
1/2 clove garlic, peeled and minced
1 ladle lobster bisque
1 tsp paprika
1 Tbs tomato ketchup
1 pkt instant noodles
Dash of truffle oil
Salt to taste
Pepper to taste
1/2 chilli, diced
3 sheets seaweed, shredded



## Method

**1.** Heat oil in pan. Saute onions and garlic until fragrant and golden brown.

**2.** Add lobster bisque, paprika and tomato ketchup. Simmer until thick.

**3.** Cook noodles in separate pot and drain.

**4.** Toss noodles with lobster bisque sauce. Add a dash of good quality truffle oil, season with salt and pepper.

**5.** Plate noodles and top with chilli and seaweed.

Serves one.





# NOODLES IN AN AMALFI LEMON SAUCE

Carlo Marengoni, 49,
chef de cuisine of The Lighthouse

54



## Ingredients

20g double cream
30g vegetable stock
20g juice of Amalfi lemon (or any lemon variety)
10g shallots, finely chopped
Sea salt to taste
Black pepper to taste
20g butter, room temperature
1 Sicilian Red Prawn (or any prawn), shelled
1 pkt Koka Purple Wheat noodles
Salt for cooking the noodles
Fresh basil leaves for garnishing

## Method

**1.** Combine cream, vegetable stock, lemon juice and shallots in a heavy-bottomed pan on low heat. Simmer until the sauce thickens and season with salt and pepper to taste. Set aside.

**2.** In another pan on medium heat, add the butter and saute the prawn until it is just cooked. Remove the prawn and set it aside.

**3.** Cook the instant noodles in salted boiling water for two minutes. Drain.

**4.** Toss the noodles in the lemon sauce. Serve with prawn and garnish with basil leaves.

Serves one.



WESTERN

# HAWAIIAN AHI POKE RAMEN

Bryan Chia, 33, chef and co-owner of Morsels

55

## Ingredients

**100g sashimi-grade tuna,**
**diced into 1.5cm cubes**
**1 Tbs shoyu (Japanese soya sauce)**
**1 tsp oyster sauce**
**1 tsp mirin**
**1/4 tsp dark brown sugar**
**1/4 of a large red chilli, finely diced**
**20g small yellow onion, finely diced**
**(about 1/4 of an onion)**
**1/4 tsp toasted white sesame seeds**
**1 pkt Ottogi Sesame Ramen**

## Method

**1.** To make the ahi poke, mix all the ingredients, except the noodles, in a clean bowl. Set aside in fridge to chill.

**2.** Cook the noodles in boiling water for two minutes.

**3.** Pour about half the packet of seasoning into a bowl. Set aside.

**4.** When the noodles are cooked, drain and toss them in the seasoning. Add more seasoning to taste.

**5.** Top the noodles with the ahi poke to serve.

Serves one.



WESTERN

# NOODLES IN BASIL PESTO AND BURRATA

Carlo Marengoni, 49,
chef de cuisine of The Lighthouse







## Ingredients

**30g fresh basil leaves**
**10g garlic, peeled**
**20g pine nuts**
**300g extra virgin olive oil**
**30g Parmigiano-Reggiano cheese, finely grated**
**15g Pecorino cheese, finely grated**
**Sea salt to taste**
**Cracked black pepper to taste**
**1 pkt instant noodles**

**For garnish:**
**30g burrata**
**Semi-dried tomatoes**
**Fresh basil leaves**

## Method

**To make the pesto:**

**1.** Blitz the basil, garlic and pine nuts in blender. Drizzle in the olive oil in a slow and steady stream until a smooth paste is formed.

**2.** Scrape out paste into a bowl. Add grated cheeses. Season with salt and pepper and mix well. Cover and store in refrigerator.

**3.** Cook the noodles in salted boiling water for two minutes. Drain and immerse noodles in an iced-water bath to halt the cooking. Drain.

**4.** Toss the noodles in enough pesto to coat each strand. Serve with burrata, semi-dried tomatoes and fresh basil.

Serves one.



WESTERN

# NOODLES IN MUSHROOM CONSOMME

Sufian Zain, 37, head chef of Restaurant Ember, a modern European restaurant








## Ingredients

**1.5kg white button mushrooms, sliced**
**50g dried shiitake mushrooms, sliced**
**3 pkt instant noodles**
**4 litres of water**

**For garnish:**
**White button mushrooms, sliced**
**Enoki mushrooms, trimmed**
**Shimeiji mushrooms, stems removed**
**Fried shallots**
**Spring onions, finely chopped**
**Truffle oil**

## Method

**1.** Put the button and shiitake mushrooms with the water in a large pot and bring to a boil.

**2.** When it boils, reduce the heat. Simmer for two hours till the stock reduces to about 1.5 litres.

**3.** Double strain the liquid into smaller pot. Reduce for another hour until 1 litre of consomme remains. Set aside.

**4.** Cook the noodles. Drain and divide into four portions.

**5.** Bring the consomme to a boil and pour it over each bowl of noodles.

**6.** Garnish with button, enoki and shimeiji mushrooms. Sprinkle with fried shallots and spring onions, followed by a few drops of truffle oil.

Serves four.



WESTERN

# POACHED NOODLES WITH SEAFOOD IN MILKY CHICKEN CONSOMME

Sam Leong, 49, consultant chef of contemporary Chinese restaurant Forest

58

## Ingredients

**2 whole chickens, chopped**
**2 carrots, peeled and roughly chopped**
**5 litres of water**
**1/4 tsp salt**
**20g instant black bean noodle**
**20g instant green bean noodle**
**20g instant la mian**
**Pan-seared scallops**
**Pan-seared prawns**
**Crab meat**

## Method

**1.** Poach the chicken in hot water for 20 seconds, then pour water away.

**2.** In a pot filled with 5 litres of boiling water, cook the chicken and carrots high heat for about 30 minutes and then turn the heat to low. Cover and simmer for about two hours.

**3.** Remove chicken and carrots, then set aside the consomme. Season with salt to taste.

**4.** Blanch each of the three kinds of noodles in hot water for about 30 seconds before arranging each type of noodles in separate cups.

**5.** Pour chicken consomme over noodles and garnish with seafood.

Serves one.





# RUNNY EGG NOODLES WITH PARMA HAM

Galvin Lim, 46, group executive chef of the Les Amis Group of restaurants








## Ingredients

**1 pkt instant noodles**
**1 egg**
**1 tsp shichimi togarashi**
**(Japanese chilli pepper powder)**
**Slices of Parma ham**

## Method

**1.** Cook noodles, drain and put in a bowl.

**2.** Boil egg for five minutes, then crack it over the bowl of noodles.

**3.** Add shichimi togarashi and toss evenly.

**4.** Serve with Parma ham.

Serves one.





# SPICY BLACK PEPPER NOODLE MEDALLION

Violet Oon, 65, cookbook author, food consultant and chef-owner of Violet Oon's Kitchen



## Ingredients

**1 pkt Koka non-fried instant noodles, spicy black pepper flavour**
**2 Tbs vegetable oil**
**70g beef fillet, pan-fried in 1 Tbs of oil**
**2 large prawns, steamed and shelled**
**1 rosemary sprig**
**40g bok choy, blanched and drained**

## Method

**1.** Cook noodles, drain most of the water but retain enough to keep the noodles wet but not soupy. Add sachet of instant noodle seasoning, toss.

**2.** Heat oil in frying pan and place an 8cm pastry ring mould on the pan. Place noodles in ring and fry on one side for two to three minutes, until lightly crisp. Turn over and fry other side until lightly crisp.

**3.** Put noodle medallion on plate and serve with bok choy, beef, prawns and rosemary sprig.

Serves one.




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